## **Oven Fried Fish**

Nonstick cooking spray
1 cup corn flake crumbs

1/2 teaspoon paprika
1/2 teaspoon black pepper
2 egg whites
1 pound whiting or tilapia fish

## Makes 4 portions, 3 strips each

Per portion

Calories: 197
Carbohydrate: 20 grams
Protein: 22 grams
Fat: 3 grams

Saturated fat: 0 Cholesterol: 0

Sodium: 292 milligrams

Dietary fiber: 0

- 1. Preheat oven to 500°.
- 2. Spray baking sheet with cooking spray.
- 3. Combine corn flake crumbs, paprika, salt, and black pepper in a small bowl. Stir well.
- 4. Lightly beat egg whites.
- 5. Cut fish into 3 x  $^{3}/_{4}$  inch strips. Dip fish strips into egg whites.
- 6. Roll fish into crumb mixture to coat.
- 7. Place fish strips on baking sheet.
- 8. Bake, uncovered at 500° for 8 to 10 minutes or until fish flakes easily when tested with fork.